

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
1 September 2005 (01.09.2005)

PCT

(10) International Publication Number
WO 2005/080205 A1

(51) International Patent Classification⁷: **B65B 25/00**,
31/04, A23L 3/3418

(21) International Application Number:
PCT/GB2005/000532

(22) International Filing Date: 16 February 2005 (16.02.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
0403365.0 16 February 2004 (16.02.2004) GB

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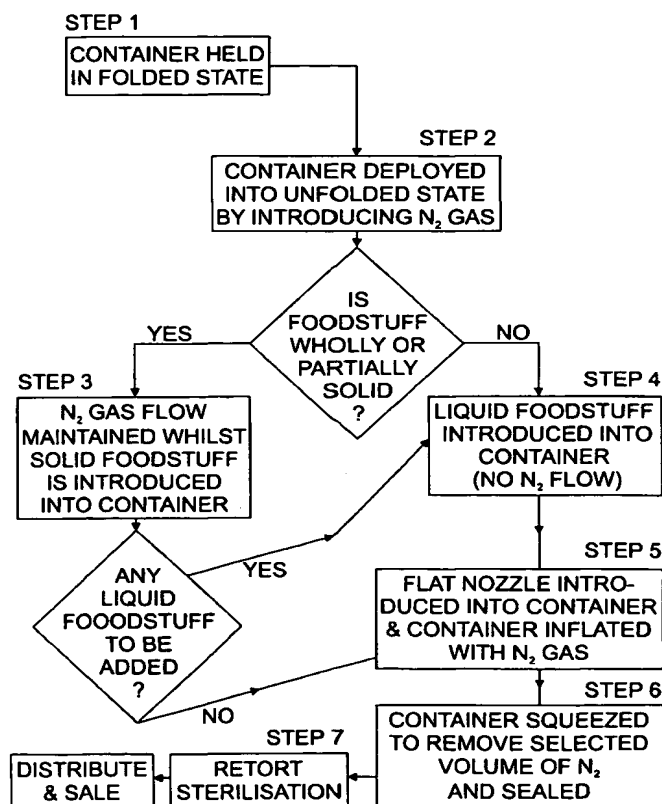
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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH,

[Continued on next page]

(54) Title: A METHOD OF PACKAGING FOODSTUFFS AND CONTAINER PACKED BY SAID METHOD



(57) Abstract: The method involves purging of the oxygen content from within the interior of a flexible-walled container by flushing it with an inert gas such as nitrogen. Ideally, the residual oxygen content should be less than 2 %, or most preferably, less than 1 %. The flushing step may be implemented before, during or after introduction of the foodstuff dependant upon whether the foodstuff is in solid or liquid form, or a mixture of both. After introducing the foodstuff and before sealing, the container is inflated with nitrogen gas and may optionally be subsequently squeezed to remove a selected volume of nitrogen gas. Where discrete pieces of a foodstuff have a tendency to agglomerate during packaging, transport and storage, a higher volume of nitrogen is retained within the container after sealing to counter this effect and ensure that the product is more appealing to the consumer.

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GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— *with international search report*

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